Moist and Easy Strawberry Shortcake



Makes one 9x13 pan or 12 cupcakes or one jellyroll pan
Ingredients

- 3 cups of flour
- 2 cups of sugar
- 1 1/2 TBS baking powder
- 1 cup melted butter
- 2 cups milk
- 1 1/2 tsp vanilla

Instructions

1. Preheat oven to 350°
2. In a 2 cup glass measuring cup or a microwavable container- microwave 1 cup of butter for 60 seconds or until melted. I leave the sticks in the wax paper and micriwave it that way. No spatters and you just have to pull them out when it's melted. Easy and no mess.
3. In a large bowl stir together the flour, sugar and baking powder
4. Stir in the milk and vanilla then the melted butter and mix well. There may be a few small lumps but just leave them. Don't over stir!
5. Pour batter into a greased pan and bake in the preheated oven until golden on top and a toothpick comes out clean.
6. Baking Times:
    a. For a 9x13 or cupcakes- 25 to 30 minutes
    b. For jelly roll pan- or 20 mins f.

For a large half sheet pan 2”x13”x18”- Double the recipe and bake for 40 to 45 minutes.